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WAYCROSS, GA.

Meat and Meat Products—Inspection, Care, and Sale. Slaughtering. (Ord. Feb. 17, 1914.)

SECTION 1. That all meats, fish, vegetables, fruit, cereals, confections, soft drinks, or any other articles sold or offered for sale to be used for human consumption as a food in the city of Waycross shall be inspected and approved by a person known as the food inspector, who shall be appointed by the mayor upon the recommendation of the health officer after he (the food inspector) has attained the required score upon an examination held by the health officer under the rules and regulations of the United States Department of Agriculture.

SEC. 2. That the chief food inspector of the board of sanitary commissioners and his assistants may enter at any time, and no person shall hinder or prevent him or them from so entering, any place in this city where live cattle, calves, sheep, goats, or swine are held, or where animals are slaughtered, or where poultry, game, fish, or oysters are dressed, scaled, or prepared to be disposed of for human food; and, likewise, they may enter any house, store, market, railroad car, wagon, or other vehicle, boat or vessel where meat, sausage, poultry, game, fish, or oysters are prepared, packed, stored, transported, held, or kept for sale for human food; and, likewise, they may also enter any factory or place where dead animals are skinned or rendered or where the offal from slaughterhouses or meat stores, such as fat, head, feet, or guts, are steamed, tanked, or otherwise disposed of.

SEC. 3. That no person shall sell or offer for sale within the city limits, or otherwise dispose of for human food therein, any meat or meat product of any cattle, calf, sheep, goat, or swine which does not bear the food-inspection brand or other mark of identification of the food inspector of the city of Waycross.

SEC. 4. That no carcass or any part thereof of any slaughtered cattle, calf, sheep, goat, or swine shall be branded or otherwise marked for identification by the chief food inspector or his assistants until it has been carefully inspected and passed for food, and the viscera, head, tongue, tail, and gall of each and every cattle, calf, sheep, goat, or swine slaughtered when the inspector is not present shall be kept together and wholly separated from similar parts of any other carcasses.

SEC. 5. That no dressed carcass or any parts thereof or any slaughtered cattle, sheep, goat, or swine to be used for human food shall be removed from any slaughterhouse or slaughtering place within the city limits before it has been branded or otherwise marked for identification by the chief food inspector or his assistants by the inspector of the department of agriculture of the State of Georgia, or by the inspector of the United States Department of Agriculture.

SEC. 6. That meats slaughtered without the city, but brought into the city for sale, may be inspected and branded or otherwise marked for identification by the chief food inspector, or his assistants under the following rules, to wit: All carcasses must have the head and all viscera, except the stomach, bladder, and intestines, held together by natural attachments, and all such carcasses shall be brought to a place designated by the chief food inspector, who shall be notified when such meat is ready for inspection.

SEC. 7. That any carcass, or any part thereof, of any slaughtered cattle, calf, sheep, goat, or swine, in this city, which because of disease, injury, or any other condition is unfit for human food, shall be freely slashed with a knife and saturated with coal oil by the chief food inspector or his assistants, and shall not be sold or otherwise disposed of for human food.

SEC. 8. That no veal calf at any time of slaughter shall be dressed with the skin left on the carcass, unless such skin is clean and the feet and head are removed.

SEC. 9. That no fresh or cured meats, or meat products, shall be exposed in the open air to the action of moisture, soot, dust, and flies, in front of any shop, store, or other place.

SEC. 10. That no meat or meat product shall be transported in any wagon or other vehicle in the city, unless fully protected from moisture, soot, dust, and flies, by the use of covered vehicles, with the front and back closed, or by the use of clean white cloths, spread over the meat or meat products.

SEC. 11. That all delivery wagons and other vehicles, together with boxes, barrels, and other containers used in transporting meats in the city, shall be kept perfectly clean; and no dirty burlap or other dirty cloths shall be used in contact with meat.

SEC. 12. That a careful examination shall be made by the chief food inspector, or his assistants, at all public stockyards in this city of all live cattle, swine, sheep, goats, or calves (when requested to do so by a purchaser of any animal) intended for slaughter under the post-mortem inspection of the board of sanitary commissioners; and no person shall sell any such animal judged as diseased, or otherwise unfit for human food or suspected of being diseased or of being otherwise unfit for human food to any butcher or any person slaughtering live stock under the post-mortem inspection of the board of health: *Provided*, That such an animal may be sold subject to a post-mortem inspection and may be removed to any slaughterhouse where post-mortem inspection is conducted by the board of sanitary commissioners, when properly tagged for identification.

SEC. 13. That no person shall bring into this city or sell or offer for sale, or give to the proprietor or agent of any packing or slaughter house or to any butcher in this city, any cattle, hog, sheep, or lamb that is diseased, injured, crippled, immature, under weight, badly emaciated, or that for any other obvious reason might be unfit for human food without first delivering said cattle, hog, sheep, or lamb at one of the public stock yards of this city, where the chief food inspector, or one of his assistants, shall be called, reporting all the facts known to him, relating to such animal or animals, to said officer and receiving written permission from the board of sanitary commissioners to do so.

SEC. 14. That no proprietor or agent of any packing house or slaughterhouse, nor any butcher in this city, shall bring into this city or buy or offer to buy or accept in this city any cattle, calf, hog, sheep, or lamb that is diseased, injured, crippled, immature, under weight, badly emaciated, or that for any other obvious reason might be unfit for human food without first reporting all the facts known to him, relating to such animal or animals, to the chief food inspector and receiving written permission from the board of sanitary commissioners so to do.

SEC. 15. That no person shall bring into this city, or sell or offer for sale, any meat, sausage, poultry, game, fish, or oysters that is diseased, adulterated, unsound, unwholesome, or that for any other reason is unfit for human food; and all such articles of food shall be seized and destroyed by the chief food inspector or his assistants.

SEC. 16. That all houses or places in this city in which meat and meat products are prepared, cured, packed, stored, handled, or sold shall be suitably lighted and ventilated and maintained in a sanitary condition. All work in such establishments shall be performed in a cleanly and sanitary manner.

(a) Ceilings, side walls, pillars, partitions, etc., shall be frequently whitewashed or painted, or where this is impracticable they shall, when necessary, be washed, scraped or otherwise rendered sanitary. Where floors or other parts of the building or tables or other parts of the equipment are so old or in such condition that they can not be readily made sanitary they shall be removed and replaced by suitable materials or otherwise put in a condition acceptable to the chief food inspector. All floors upon which meats are piled during the process of cooling or curing shall be so constructed that they can be kept in a clean and sanitary condition, and such meats shall also be kept clean.

(b) All trucks, trays, and other such receptacles, all chutes, platforms, racks, tables, etc., all knives, saws, cleavers, and other tools, and all utensils and machinery used in moving, handling, chopping, mixing, canning or other process, shall be thoroughly cleansed daily, if used.

(c) The aprons, smocks, or other outer clothing of employees who handle meat in contact with such clothing shall be of a material that is readily cleansed and made sanitary, and shall be cleansed daily if used. Employees who handle meat or meat food products shall be required to keep their hands clean.

(d) All toilet rooms, urinals, and dressing rooms shall be entirely separated from the compartments in which carcasses are dressed, or meat food products are cured, stored, packed, handled, prepared or sold. They shall be sufficient in number, ample in size, and fitted with modern lavatory accommodations, including toilet paper, soap, running water, towels, etc. They shall be properly lighted, suitably ventilated, and kept in a sanitary condition.

(e) The rooms or compartments in which meats or meat products are prepared, cured, stored, packed, or otherwise handled shall be properly lighted and ventilated, and shall be so located that odors from toilet rooms, catch basins, casing departments, tank rooms, hide cellars etc., do not permeate them. All rooms or compartments shall be provided with cuspidors, which employees who expectorate shall be required to use.

(f) Persons afflicted with tuberculosis, syphilis, or any other communicable disease shall not be employed in any of the departments or establishments where carcasses are dressed, meats handled or meat food products prepared, and any employee suspected of being affected shall be so reported by the chief food inspector or employer to the health officer.

(g) No use incompatible with proper sanitation shall be made of any part of the premises on which a slaughterhouse is located. All yards, fences, pens, chutes, alleys, etc., belonging to the premises of such establishments shall, whether they are used or not, be maintained in a sanitary condition.

(h) Butchers who dress diseased carcasses shall cleanse their hands of all grease and then immerse them in a prescribed disinfectant and rinse them in clear water before engaging in dressing or handling healthy carcasses. All butcher's implements used in dressing diseased carcasses shall be cleansed of all grease and then sterilized either in boiling water or by immersion in a prescribed disinfectant and rinsed in clear water before used again in dressing healthy carcasses. Facilities for such cleansing and disinfection, approved by the chief food inspector, shall be provided by the establishment. Separate trucks, etc., shall be furnished for handling diseased carcasses and parts. Following the slaughter of any animal affected with an infectious disease a stop shall be made until the implements have been cleansed and disinfected, unless duplicate implements are provided.

(i) Meats and meat food products intended for rendering edible products must be prevented from falling on the floor while being emptied into the tanks by the use of some device such as a funnel.

(j) Butchers who dress carcasses are prohibited from holding in their mouths skewers to be used in such dressing.

(k) No dog shall be permitted in any slaughterhouse or any place where meats are prepared.

Meat Markets and Fish Markets—Sanitary Regulation. Poultry—Keeping and Slaughtering of. (Ord. Feb. 17, 1914.)

SEC. 17. That the following rules and regulations governing (a) meat shops, (b) fish houses, and (c) poultry shops and killing places shall be in full force and effect immediately after the passage of this ordinance.

Regulations governing meat shops.—(a) RULE 1. All inclosed or indoor shops in which meats or meat products are stored and exposed for sale shall be kept scrupulously clean. During the summer months all doors and windows opening into such shops shall be effectively protected against the entrance of flies by the use of fly screens.